



BREAKFAST 8:30 till 12PM

Toast w spreads 7.5

rye sourdough,
panini, gluten free or
sprouted (add \$1)

w labne, vegemite,
homemade jam or ricotta

Sides

kasundi, zhoug, piri 2

hash browns, kale
mushrooms, avocado,
haloumi, ricotta, labne,
olives 3.5

bacon, chorizo 4

jamon serrano,
smoked salmon 5

Free range eggs 14

poached or scrambled
w roasted tomatoes & toast

Basil & feta scrambled eggs 18

with toast, roasted tomato
and crispy bacon or
smoked salmon or
mushrooms

Ancient grain porridge 17

rhubarb compote, apple,
hazelnut, brown sugar or
honey

Organic gluten free granola 16

roasted pear & rhubarb
compote, fresh seasonal
fruit, yoghurt & bee pollen

Chia, quinoa & coconut bircher 18

strawberries, grapes,
pepitas, coconut, almonds
& sesame seeds

Corn & zucchini waffle 18

avo salsa, rocket, herbs,
jalapeno vinaigrette

Buttermilk pancakes & maple 17

banana, berries & bacon
or
seasonal fruit & compote,
greek yoghurt or ice cream



BRUNCH all day

Brunch tabouli 18

quinoa, cauliflower, almonds, raw
veggies, heaps of herbs,
preserved lemon, pomegranate
& tahini dressing

BLT 15

crispy bacon, avo, tomato, cos,
chilli aioli on toasted focaccia
add fried egg 17

Black stone eggs 18

english muffin w bacon,
tomatoes, poached eggs, cheese
& hash browns

Veggie black stone 18

english muffin w mushrooms,
tomatoes, poached eggs, cheese
& hash browns

Mojo eggs 18

poached eggs w romesco,
shaved prosciutto, baby cavolo
nero & mojo verde on sourdough

Winter bowl 21

Jap pumpkin, mushroom, Asian
greens, furikake rice, poached
eggs, miso dressing, toast

Breakfast platter 22/40

seasonal vegetables, avocado,
quinoa, almond & cauliflower
tabouli, hash, eggs (poached or
scrambled), fermented cabbage,
labne & olives, tahini, zhoug &
za'atar toast (vegan available)

Moroccan eggs 18

slow cooked spiced capsicum
& tomatoes w poached egg,
tahini, zhoug & za'atar toast
+ goats cheese 21 + chorizo 22
+ both 24



KIDS BREAKY

Single free range egg 6

fried, scrambled or
poached served w toast

Avo on turkish 6

w fresh cucumber & tomato

Buttermilk pancake or waffle

plain w maple on the side 6
banana & bacon 8.5
fresh strawberries 8.5

10% public holiday surcharge



LUNCH from 12pm

To share

Bread, olives & labne 8
Mixed leaf salad 8
Crispy herb potatoes 9.5

Salads

Haloumi salad 19

beetroot, bulgur, fresh pear, witlof, spinach,
spiced walnuts, merlot dressing

Brown Sugar salad 18

beetroot, crispy polenta, pumpkin, lentils,
goats cheese, rocket, salsa & balsamic
dressing

Green salad 19

cucumber, spinach, peas, broccolini, avo,
fennel, celery, pistachio dukkah, tahini,
lemon dressing

Brunch tabouli with grilled za'atar lemon chicken 21.5

quinoa, cauliflower, raw veggies, almonds,
heaps of herbs, preserved lemon,
pomegranate & tahini dressing

Add

poached egg, toast 2
halloumi 3.5
grilled za'atar lemon chicken 6
flat iron steak, grilled & sliced 10

South Australian mussels 19

chilli, tomato, chargrilled sourdough

Spaghetini 22

roasted tomato & basil sugo,
buffalo mozzarella

Angel hair pasta 33

crab, semi-dried tomato, chilli & saffron

Chicken burger 19

chilli mayo, cos lettuce, crispy potatoes &
homemade pickles
add cheese and bacon 4

Grilled chicken sandwich 19

avocado, aioli, homemade tomato relish,
rocket & homemade pickles

Grilled steak sandwich 19

beetroot, spanish onion, aioli, kasundi,
rocket & homemade pickles

Snapper 35

eggplant, roasted capsicum, okra, basil
caper salsa

Chargrilled flat iron steak 37

wild greens, slow roast tomatoes, crispy
potatoes, porcini butter

Fish pie 37

leek, truffle oil & mash



DESSERT

Warm brownies 10

brandy cherries & vanilla bean gelato

Hazelnut chocolate fondant 16

salted butterscotch & vanilla ice cream

Affogato 14

vanilla gelato, frangelico

Kaffir lime meringue 15

pineapple ginger sorbet, passion fruit,
Thai basil



KIDS LUNCH

Fresh pasta 11

roast tomato sauce
or
butter & parmesan

Grilled steak or chicken 15

served w crispy potatoes & greens

Fresh juice 4

orange or apple

Milkshake 4

chocolate
vanilla
real berries